Tuesday Wednesday Monday **NUTRITION PROGRAM - The suggested contribution is** \$3.00 for people 60 years and over. The meal cost is \$8.00 for people under 60 years old. Lunch is served at 11:45 a.m. Recommended sign in time: 11:15 a.m. First come, first served. 2013 LUNCH MENU AND ACTIVIT = Meal contains more than 1000mg sodium 5 6 10:45 Dancing, Social Hall 11:45 Lunch 10:30 Line Dancing, Social Hall 11:45 Lunch Breaded fish, whole grain bread, chef's 11:45 Lunch blend veggies, boiled red potatoes, fruit Chili verde, tortilla, fresh refried Beef stew w/ carrots, peas, onions, 1:00 Movie: Ruby Sparks beans, green salad w/cabbage, celery, potatoes and coleslaw, fruit fruit 4:00 Wii Bowling 12:45 Bingo, Social Hall 1:00 Big Bingo 5:30 Movie: Ruby Sparks 11 12 13 8:30 HICAP 9:10 Eyeglass Repair 10:30 Line Dancing, Social Hall 10:15 Workshop: Meditation 10:00 SALA Appointments 11:45 Lunch 10:45 Dancing, Social Hall 10:00 Nutrition Workshop: Eat the Rainbow Chop suey w/ bok choy, onions, celery, 10:30 Book Club "Timbuktu" bean sprouts, brown rice, cabbage sal-11:45 Lunch ad. fruit Spaghetti w/ meatball, garlic 11:45 Lunch 12:45 Bingo, Social Hall bread, Italian veggies, green sal-Ron's special chicken, whole grain 5:30 Movie: The Avengers ad. fruit bread, mixed veggies, sliced tomatoes & bell peppers 1:00 Movie: The Avengers 4:00 Wii Bowling 19 **CLOSED** 18 10:30 Line Dancing, Social Hall 10:00 CSA Information and Referral 11:45 Lunch 10:00 SALA Appointments Baked breaded fish, brown rice, peas & 11:45 Lunch pearl onions, carrot raisin salad, fruit Meat loaf, mixed veggies, mashed 12:45 Bingo, Social Hall potatoes, whole grain bread, fruit. 2:00 Senior Advisory Committee 1:00 Movie: To Rome With Love 2:30 Workshop: Sending and Receiving 4:00 Wii Bowling Email 5:00 AARP Driver Safety 5:30 Movie: To Rome With Love 27 25 26 10:30 Line Dancing, Social Hall 10:45 Dancing, Social Hall 9:10 Eyeglass Repair M 11:45 Lunch 11:45 Lunch Vegetarian split pea soup, whole grain Beef stir fry, brown rice, roasted Chicken fajitas w/ bell peppers, Ш bread, broccoli, cauliflower & carrots, carrots, zucchini, red bell mushrooms, tomatoes & onions, tortilla, baked potato, salad w/egg, fruit peppers, onions & sesame seeds green salad, fruit 12:30 Alzheimer's Screening 2:00 Newcomer's Group 1:00 Movie: Pitch Perfect 12:45 Bingo, Social Hall 1:00 HICAP Last day to turn in application 5:30 Movie: Pitch Perfect 4:00 Wii Bowling for Art Show 5:00 AARP Driver Safety

Thursday Friday 10:30 Blood Pressure Check 10:45 Dancing, Social Hall

11:45 Lunch

Pasta & beef w/ onions & tomatoes, pasta, broccoli & carrots, fruit

1:00 Movie: Trouble With The Curve



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8:30 Notary

10:00 VTA photos

10:00 Bookmobile

11:45 Lunch

Pork chop w/ mushroom sauce, whole grain bread, California blend veggies, baked potato, fruit

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10:30 Blood Pressure Check

10:45 Dancing, Social Hall

11:45 Lunch

Oven baked chicken, brown rice, broccoli

& carrots, green salad, fruit

1:00 Movie: Ruby Sparks



10:00 Bookmobile

11:45 Lunch

Chicken pot pie, mixed veggies, salad w/broccoli, special dessert Valentine Day celebration- Bring pictures of your sweetheart to share!!

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10:30 Blood Pressure Check

10:45 Dancing, Social Hall

11:45 Lunch

Chef's choice fish, brown rice, peas & pearl onions, green salad w/broccoli, fruits

1:00 Movie: The Avengers

10:00 Bookmobile

11:45 Lunch

Baked salmon stuffed w/ crab, whole grain couscous w/ onions, green bell peppers & mushrooms, string beans, broccoli raisin salad, mandarin oranges

Come celebrate Lunar New Year-Year of the Snake



10:00 Workshop: Smile! Dental 101

10:30 Blood Pressure Check

10:45 Dancing, Social Hall

11:45 Lunch

Boneless breaded pork chop, brown rice, 5-way blend veggies, tossed salad, fruit

1:00 Movie: To Rome With Love



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10:00 Bookmobile

11:45 Lunch

Chicken enchilada, Spanish brown rice, corn, green salad, fruit

Birthday Celebrations

2:00 Workshop: Meditation







Healthy Coconut Shrimp

Ingredients:

Butter-flavored cooking spray 1/3 cup cornstarch

½-1 teaspoon ground red pepper

½ teaspoon salt

1 tablespoon honey

1 tablespoon lime juice

2 egg whites

1 cup shredded coconut flakes

1 ½ pounds large shrimp, peeled and deveined, rinsed and patted dry

Directions:

Preheat oven to 425 degrees.

Spray a large baking sheet with butter-flavored cooking spray.

In a small bowl combine cornstarch, pepper and salt.

In a small microwave safe dish heat up honey approximately 30-40 seconds.

Add lime juice to honey and

Slowly add in egg whites and continue to stir.

Place coconut in a thin layer on pie plate or other relatively flat dish.

Take each shrimp and first dip it into cornstarch mixture then in egg white mixture and finally roll in the coconut.

Then place on the baking sheet.

Lightly spray with cooking spray and bake 10-15 minutes or until shrimp is pink and the coconut is lightly toasted.

Share with someone special on Valentine's Day.